

# Authentic Vietnamese Beef Pho Noodle Soup (Ph? Bò)

Yield: 4 min  
Total Time: 420 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-veggie-pho-recipe>

## Ingredients:

- sliced scallions
- cilantro
- hoisin sauce
- Sriracha
- Thai basil
- leaves
- veggie
- lime wedges
- chili
- 3 pounds beef bones
- 1 1/4 pounds beef brisket
- 1 pound beef shank
- 14 1/2 cups water about 3.75 quarts
- 1 tablespoon salt and more for seasoning
- 1 piece cassia bark or 2-3 cinnamon sticks, about 0.2-0.25 oz
- 6 star anises
- 7 cloves
- 1 tablespoon coriander seeds
- 2 teaspoons fennel seeds
- 2 black cardamom pods crushed open
- 2 yellow onions medium, skin-on, slice in half, about 12 oz
- 2 ginger big thumb-sized pieces of, slice in half lengthwise plus 2 more slices, about 2.5 oz
- 5 shallots
- 1 tablespoon fish sauce to taste
- 1 tablespoon rock sugar
- 2 pounds rice noodles cooked
- sliced steak unchecked? thinly, such as tenderloin or sirloin, optional, if you want to have rare beef pho
- 1 medium yellow onion thinly sliced into half moons, try to make them paper-thin
- scallion unchecked? white, part, shredded
- scallion unchecked? green, part, thinly sliced

- cilantro unchecked?, thinly sliced
- freshly cracked black pepper unchecked?

## **Nutrition:**

1. Calories: 890 calories
2. Carbohydrate: 114 grams
3. Cholesterol: 135 milligrams
4. Fat: 19 grams
5. Fiber: 10 grams
6. Protein: 67 grams
7. SaturatedFat: 6 grams
8. Sodium: 2660 milligrams
9. Sugar: 10 grams

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